



PAELLA FIESTA

LIVE COOKING CLASS

ZOOM MEETING

EXPERIENCE

IMPORTANT Information

Join the Zoom Meeting on your computer.

We **highly recommend that you use a laptop** as opposed to a tablet or mobile phone.

How to get the most of this class:

- Read and **familiarize yourself** with the recipes, the mise en place, and the workflow.
- Have all the required **equipment ready**.
- **Measure and organize** the ingredients according to the pictures below, as it will help you stay on top of the live cooking class.
- All the protein should be out of the fridge at least 5 minutes before the class starts, except for the seafood.

MISE EN PLACE

BEFORE CLASS

EQUIPMENT

IMPORTANT POINTS

- **Measure 600ml** of your chosen stock and warm it lightly (do not let it boil). Keep in saucepan until use.



- 1 x Frying Pan (24 cm to 26 cm) to cook the paella in. It has to be wide and deep.
- 1 x Lid to cover the pan
- 1 x saucepan big enough to hold 600ml of the stock
- 1 x small bowl to reserve the chicken and chorizo in once cooked
- 1 x Chopping Board
- 1 x Chef's Knife
- 1 x Wooden Spatula
- 1 x Large Serving Spoon
- 1 x Pair of Tongs



PAELLA BASE

Please make sure you have **measured** and **prepared** all your **ingredients** as per our mise en place instructions.

This will ensure you can keep up during the class.



- 3 tbsp Olive Oil
- 120ml White Wine
- 1 tsp Saffron
- 2 tbsp Tomato Paste
- 1 tsp Sweet Paprika
- 1 tbsp Smoked Paprika
- 1 tbsp Cumin Ground
- 1 tsp Chili Flakes
- 1 green Capsicum
- 1 Tomato
- 1 Onion
- 2 Garlic Cloves
- 1 Lemon
- 30 g Green Peas (can be frozen ones)
- 300g Arborio Rice
- Parsley for garnish
- Salt and Pepper for seasoning
- 1 Chicken Thigh
- 1 Chorizo
- 600ml Fish stock (or chicken stock) - see important point above



SEAFOOD



- 1 Small Squid
- 4 Uncooked Prawns
- 1 Red Snapper Fish Fillet
- 6 Mussels
- 1 Small Octopus

RUNSHEET

6:00 pm - Introduction

6:05 pm - Mise en place - Saffron wine

6:10 pm - Mise en place - Vegetables

6:20 pm - Mise en place - Seafood

6:40 pm - Cooking Paella Part 1 - Meats

6:45 pm - Cooking Paella Part 2 - Vegetables to rice

7:00 pm - Cooking Paella Part 3 - Stock

7:10 pm - Cooking Paella Part 4 - Seafood

7:20 pm - Q&A session

7:30 pm - Live cooking class concludes.

If you have any questions,
please contact us via email at
event@vivecookingschool.com.au

